

Jalapeno Potato Salad

Put a zippy spin on regular potato salad with this delicious recipe!

Ingredients:

- 6 medium red potatoes, peeled and cubed
- 2 celery ribs, chopped
- 2 hard-cooked eggs, chopped
- 1/4 cup chopped onion
- 2 small jalapeño peppers, seeded and chopped
- 1/4 cup mayonnaise
- 3 tablespoons spicy brown mustard
- 3 teaspoons hot pepper sauce
- 1/4 teaspoon ground cumin
- 1/4 teaspoon pepper



1. Place the potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender. Drain; cool to room temperature.
2. In a large serving bowl, combine potatoes, celery, eggs, onion, and jalapeños (Use rubber or plastic gloves to protect your hands. Avoid touching your face.)
3. In a small bowl, combine the mayonnaise, mustard, hot pepper sauce, cumin, and pepper.
4. Pour over potato mixture and toss gently to coat. Cover and refrigerate overnight.

Prep Time: 30 minutes plus chilling

Serves: 5

WOW Tip: Use *reduced fat mayonnaise* to lower saturated fat content.

www.rd.com/advice-and-know-how/jalapeno-potato-salad-recipe/article15199.html